



## Lunch

*Tuesday to Friday  
12pm – 2:30pm*

2 Courses £15 / 3 Courses £20

### House Bread

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Goats Cheese Ravioli, Basil Veloute, Pickled Walnut, Shimeji Mushroom, Sage  
Charred Mackerel, Mackerel Tartare, Wild Garlic, Grapefruit, Turnip, Squid ink  
Pressed Surrey Rabbit & Ham, Smoked Grapes, Black Garlic, Tarragon, Pickled Onion [+3]

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Tomato Water Risotto, Heritage Tomatoes, Mozzarella, Basil  
Sea Bream, Edamame Beans, Samphire, Pied Blue Mushrooms, Kaffir Sauce  
Pork Fillet, Pea Puree, Black Pudding, Beetroot, Peas, Chicory [+3]

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Sautéed Seasonal Greens £3.5    Rosemary & Garlic New Potatoes £3.5  
Roasted Root Vegetables £3.5

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Lemon Custard, Blackcurrant Sorbet, White Chocolate Crumble, Lemon Curd, Lavender  
Vanilla & Pistachio Cheesecake, Raspberry Gel, Cardamom & Earl Grey Sorbet  
Selection of Artisan Cheeses, Traditional Garnishes [+£5]

*We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.*



## Selection of Artisan Cheeses / [+£5]

*Served with Traditional Garnishes*

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Kirkhams Lancashire Cheese

*Yoghurty Tangy Flavour, Savoury Notes, Crumbly Buttery Texture, Unpasteurised*

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Blanche Goats Cheese

*Soft and Mellow, but with a Lovely Lemon Tang, A straight Forward Down to Earth Cheese, Creamy Texture*

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Rollright Soft Cheese

*From Brown Swiss Cows Milk, Washed Rind Soft Cheese, Buttery and Yielding Texture, Light Tones of Grass and Hay on the Finish*

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Hebridian Blue Cheese

*From The Highland Cattle, Unpasteurised Cows Milk, Strong Acidic Notes, Creamy Melting Texture, Sharp All Round with A good Taste of the Cow itself, Strong and Bold a True Taste of the Farmyard*

## DIGESTIVE /

Celestine Limoncello, 25ml / £4

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Frederico Arencello, 25ml - £4

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El Banderra Vermut, 50ml / £6

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Junique (Juniper & Wine), 125ml / 7

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Macallan Single Malt 12yr, 50ml / £8

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